

**22970. MANGIFERA INDICA L.****Mango.**

From Bombay Province, India. Procured by Mr. Wm. H. Michael, consul-general, Calcutta, India. Received June 19, 1908.

*White Alfonso.* "The Advocate of India has this to say of the *White Alfonso* mango: 'We have at this moment on the office table a specimen of mango which has been sent to us, the like of which has never before been grown. It is a *White Alfonso*, perfect in shape, with a beautiful satin skin and a subtle aroma which faithfully indicates the delicate flavor of its golden pulp. It is a triumph in every respect, and with the smallest stone for its size. Yet it is of gigantic weight and proportions. A good specimen of the *Golden Alfonso*, so far our best mango, does not weigh more than about 4 ounces. The *White Alfonso* just fails to tip the beam at the weight of 2½ pounds. The *White Alfonso*, or *Safeda Afoos*, is grown about 20 miles outside Bombay city, in the direction of Borivill, and although the fruit has reached gigantic size, this is the first occasion on which the trees have borne fruit. There is only a limited supply at present, but the new fruit seems destined to wrest the pride of place from the still glorious specimen, the *Golden Alfonso*. A peculiarity of the pulp is its pale rose colored hue. The few which have been offered to the public have found ready purchasers at 15 rupees, or \$5 per dozen.' " (*Michael*.)

**22971. CACARA EROSA (L.) Kuntze.****Hicama.**

From Guadalajara, Mexico. Presented by Señor Luis Rosas, through Mr. Frederic Chisolm. Received June 20, 1908.

"The plant, which in both Guam and the Philippines bears its Mexican name, was probably brought (to Guam) from Mexico. It is now common in the woods, climbing among the bushes and trees and twining about everything with which it comes in contact. The young root is much like a turnip in shape and consistency, and is easily peeled like a turnip. It is usually eaten raw, and may be prepared with oil and vinegar in the form of a salad. According to Dr. Edward Palmer it is extensively cultivated in Mexico, where the natives pinch off the blossoms and seed pods, giving as a reason that if the seeds are allowed to mature the roots are not good. In Mexico the roots are much eaten raw, but are also pickled, boiled in soup, and cooked as a vegetable. As they come from the ground they are crisp, sweet, juicy, and of a nutty flavor. They are nourishing and at the same time quench the thirst, so that they are much liked by travelers. One way of preparing the raw roots is to cut them in thin slices and sprinkle sugar over them. They may also be boiled and prepared with batter in the form of fritters, and in Mexico they are often minced or grated, and with the addition of sugar, milk, eggs, and a few fig leaves for flavoring, made into puddings." (*Safford's Useful Plants of Guam*.)

"The Jicama (*Hicama*) de agua is one of the most widely popular vegetables grown in Mexico, and when in season one rarely meets an Indian who is not munching a large specimen. For the table I have seen them peeled, thinly sliced, and served with sliced oranges, forming the dessert dish called 'pico de gallo'—cock's bill. In the hot season the tubers are delightfully refreshing, whether eaten out of hand or sliced as a made dish. The plant cultivated is usually planted either in hills or on the ridge of ordinary rows, and should be given rather careful cultivation, the tips of the vines and all flower buds being pinched off in order to make the plant develop large tubers." (*Chisolm*.)